GOOD CHEER.

Pass it on.

'Twas not given for you alone— Pass it on. Let it travel down the years.

Let it wips another's tears, Till in heaven the deed appears Pass it on

DAILY THOUGHT.

Half the world is on the wrong scent in the pur-

suit of happiness. They think it consists in having

and getting, and in being served by others; it consists in giving and in serving others.—(Drummond,

QUICK RESPONSES.

the afflicted daughter whose aged mother has just

CHELSEA BRANCH REPORT.

While the president of the Chelsea branch always

has an annual report of wondrous things accom-

plished in the name of Sunshine, yet the numerous

corded. "During last year," said Mrs. Pierrepont

Green, president, "this branch sent nine working

girls for a fortnight's outing to the country,

besides giving several mothers and sick babies a

day's outing at the seashore; one family was helped through three months of sickness and abso-

lute want, and is now self-supporting again; money

BIRTHDAY PARTY.

be greatly cheered if she can have a Sunshine

party on her forty-seventh birthday, June 18. Miss

Poucher has been an invalid since 1878. Her mother

NEEDS CLOTHES.

Mrs. John Kelly has sent a package of clothing

to a widow who has a hard struggle to support

herself and grandchild. With the aid of friends Mrs. Kelly has been able to do this kind of good

needed.

Shoes are needed in another family for children of four and eight years.

Edith Lembard, the young woman from New-Jer-

sey who has been taken to the Flower Hospital,

Manhattan, has thus far had only one Sunshine visitor. Will not some other members of leisure call on this lonely girl?

FLOWERS.

CONTRIBUTION.

The helpful contribution from Mrs. Hallock, of

Milton, N. Y., will supply some of the needs of the

A boy of flowers, yellow and white-the

Miss Florence A. Poucher, of Sodus, N. Y., will

E. G. E., of Brooklyn, sent & on Saturday for





TAILOR MADE MOTOR COSTUME. In iron gray serge; cuffs and collar in iron gray taffeta; cut steel buttons. Hat of gray crinoline and white chiffon veil.

SUNDAY SCHOOL MUSIC.

Trained Musicians to Teach Children to Sing Is Mr. Hall's Idea.

Teacher of Sunday school singing! Probably not one woman in a thousand of all who can sing and are musically cultured ever thought of that as a possible vocation for herself. Yet it is not at all unlikely that a few years more will see women teachers of singing in not a few of the progressive Sunday schools of the

Walter Henry Hall, organist at the Cathedral of St. John the Divine and at St. James Church, Madison-ave, and 71st-st., is the originator of the idea, apparently. Mr. Hall believes in it fully.

"Large sums of money are paid for music in regular church services-why not a small amount for teaching the Sunday school children?" he said to a Tribune reporter. "If singing is ever to become the factor in the Sunday school which every thoughtful person feels it should be, there must be competent, salaried instructors to teach it.

VOCATION FOR WOMEN. "This, it seems to me, opens up a new and

legitimate vocation for women. There are 'hundreds of capable women, well trained in music, who have been denied some prime requisite of a first class vocalist which prevents them from achieving distinction as soloists. Perhaps they have not the strength. perhaps their age or their personal appearance is against them. I meet them constantly.

"Many of them possess precisely the qualities needed for the calling I have suggested. They would require some preliminary advice, as to how to go to work-some simple training in methods. Singers require special church training before they can sing in church acceptably, and a teacher of Sunday school singing would have to have some special training in Sunday school work.

know something about children-ought to have what we describe by that much misused word 'personality.' An indispensable qualification would be the faculty of presenting ideas, Everybody has ideas-but everybody can't express his or her ideas.

TAMENESS WON'T DO.

"It would not do any good to stand up before a Sunday school and say in a tame, resigned voice, 'Now, children, sing this hymn, Something more than that would be essential to wake the school up out of its dead stagnation. It would be necessary to tell them about the hymn, get them interested in it.

"At present, in too many cases, singing is regarded in the light of a pleasant pastime, a convenient stop-gap. It ought to be more than

One difficulty, of course, in the adoption of such a system as that outlined by Mr. Hall is that there is no time in the Sunday school, as ordinarily constituted, for the special teaching of choral singing. But this difficulty would be easily surmounted, Mr. Hall thinks, by giving minutes out of each session to earnest, fifteen minutes out of each session to earnest, systematic singing, instead of putting in a hymn now and then because the superintendent can't think of anything else to do. In addition, Mr. Hall would make one Sunday in every four or five what he calls a "singing Sunday," when practically the whole time would be given up to the earnest, systematic, but reverent, study of Sunday school muste.

One fundamental reason for the present stagaction in Sunday school singing is the lack of worthy hymns and the absence of any definite

standard, says Mr. Hall. SENTIMENTAL "RAGTIME."

"If the Germans can teach their children to sing and love the chorals, why in the name of fortune can't we teach our children to sing and love standard hymns? Yet, what do we find in our Sunday schools? Practically nothing, except at Christmas and Easter, when music ceases to be merely a stop-gap and becomes a function. Then, except in a notable but small minority of Sunday schools, the ears and hearts of the children are deluged with vapid, sentimental words, set to a species of religious 'rag-time'.

"Last Easter I went into one of the best music stores in New-York and asked for some Easter carols," went on Mr. Hall. "I was shown a lot. The first one I picked up was all about hells. Now, I bear no grudge against bells, but when I have bells thrown at me in every line and repeated in the chorus ad nauseam I think it is time to turn off the switch. We have a great deal more about switch. We hear a great deal more about Christmas bells and Easter flowers than we do about the Nativity and the Resurrection. In fact, we overdo the bell and flower business.

"We are so anxious to get down to the children's level that not infrequently we get below it—and they know it. Particularly in music, it is surprising how keen their perceptions are.

we give the Sunday school pupil. But music is precisely as important as the sermon and Sun-day school curriculum. Musically as well as religiously we ought to give both the congrega-

religiously we ought to give both the congregation and the Sunday school what they ought to
hear, not what they want to hear."

Mr. Hall's ideas for the improvement of Sunday school singing includes a new hymnal, to
be divided about equally between standard
hymns and tunes and those written and composed especially for the great festivals and for
distinctive Sunday school use. He pooh-poohs
the notion that American children have not got
good voices.

good voices.
"Their voices are equal to those of any other nation," he asserted positively, "only they want different treatment."



HOW TO GROW OLD GRACEFULLY.

"One must learn to grow old gracefully," said a woman the other day, who looked as if she had stepped from an old portrait that had become etherialized by age. As she talked with her youthful companion she was a study in harmony, for she had learned how to make age attractive.

"To struggle after youth when it is gone! Could anything be more pathetic? Why, it is like trying to hold a lover that has ceased to love you," she added, in a sweet low voice. "A woman may keep her power of attraction all her life, if she knows how. Her life is divided into three periods—the period of youth, of wit and of sympathy. Youth requires nothing but to be lovable; middle age demands wit and rare charm of manner; old age should be in touch with the whole world, and have sympathy for every one in it.
"As we grow older we must turn the searchlight

of criticism upon ourselves, and cease to look for faults in others. It is impossible to be too fastidious about anything that concerns our person or our clothes. One is the picture, and the other is the frame, and the two must be considered together, not separately.

"No, I do not have my nails manicured; it is not necessary. When I was a very small child, my mother taught me that soiled hands and nails were inexcusable and that a dirty face was nothing in comparison. I was not allowed to use a nail cleaner or anything but a very fine nail brush, for, as you know, the nails should grow close to the skin, and look as if they were almost part of the finger. The only care I give them is to protect them from the sun, and cut the nails carefully once a week. A hand that has been properly attended to from babyhood should not require any artificial aid.

"I must acknowledge, however, that my hair requires a little extra care. Silver gray my friends call it, and it is for that very reason. So much gray hair has a yellow shade, or a pepper and salt appearance. But a quite celebrated French hair dresser told me that I must always have bluing put in the water in which it is washed.

Y. W. C. A. SUMMER WORK.

A Lot of Recreation Mixed Up with It-Not Too Strenuous.

"Whatever makes for health, happiness and the best of good times," said Miss Elia Doheny. chaplain of the Young Women's Christian Association, "is included in my conception of the gospel of Jesus Christ,"

Miss Doheny made this statement yesterday in conversation about the Summer School of Recreation and Instruction, which on Monday night. June 19, will enter upon its twelfth year. The entertainment arranged for that night includes dramatic recitals, with music, and a short address of welcome by the chaplain.

"You will notice," said Miss Doheny, "that the word 'recreation' comes before that of 'instruction' in our summer school. It is done on purpose. The watchword of our winter college is thoroughness, but that of our summer school is recreation. This summer work is my pet, the joy of my life. I founded it under the name of Vacation Circles a couple of years before we came into this building, at No. 7 East 15th-st., seventeen years ago, and it developed so rapidly that it outgrew its name, and twelve years ago took on the one by which it is now known.

"One of the assistants in this work has spent a great deal of time recently going through the department stores in Broadway, 14th-st. and 23d-st., circulating small pink folders, inviting the girls to spend some of their evenings at the association."

"Special attractions every evening," reads the card. "Come and have a good time. Entertainments and classes free."

The entertainments will be given every Monday evening until August 28, and include moving pictures, story tellers' nights, plantation songs, Scotch and Irish songs in costume, recitations and impersonations, and a monologue, "The Little Minister." Professional entertainers are engaged for these occasions. On August 14 there will be a midsummer garden party, given by the young women themselves. This affair is an annual feature of the summer school.

"My aim in the instruction that we give in summer," said Miss Doheny, "is to educate without having the idea of school enter in. So we see that the young women have a happy social hour at the same time that they are working. We have a special name for Thursday nights—'social-industrial nights' we call them—when classes are instructed in millinery, fancy work, embroidery and shirtwalst making. "Wednesday nights we designed."

"Wednesday nights we designate as 'young girls' night.' We have kindergarten games then for the 'little mothers,' which teach them how to amuse their small brothers and sisters; also asket weaving, physical culture and musical drill. I had hoped to have larger quarters this summer for our physical culture class, but they have not materialized, so the girls will have to through with their exercises in the hall on go through with their exercises in the hall on the ground floor of our building, as they have done before."

A song service and Bible lesson will be held every Tuesday night during the term of the summer school, and there will be singing classes

and gymnastics on Friday evenings.

W. R. H. Martin, who furnished money to carry on the recreation part of the summer school work last year, has again made a contribution for this branch, but the chaplain is making appeals at present for money to carry on the remainder of the summer work.

biling put in the water in which it is washed that it must be shampooed every three weeks, and my hair brush cleaned each time after using. After it turned gray I crowned it with a piece of old lace, as you see. My mother slways wore some and I don't think we can improve upon our mothers, besides," laughing, "I think it is very becoming though I have plenty of hair.

"I do not think I spend more money on my clothes than any other woman, but perhaps I spend a little more time and imagination upon them. It is so much nicer to choose beautiful things than usly ones," she said quite plaintively, "and they don't cost any more. I agree with Ruschit that we owe it to one another to look at merely make my clothes. I generally begin by telling, her my age, that I am forty-seven and warr caps," with a merry laugh; "that sets her mind an test promptly as to any decisions I may in the subject, and from that moment her contions are a work of inspiration.

"My dear, forty-seven is a delightful age. There is nothing that you cannot accomplish at forty-seven if you give your mind to it. You may still lingire a good deal of admiration, but never again seven if you give your mind to it. You may still lingire a good deal of admiration, but never again seven if you give your mind to it. You may still lingire a good deal of admiration, but never again of the subject, and from that moment her contions are a work of inspiration.

"My dear forty-seven is a fellom that work of the day." "It would be impossible for her to think of you as a rival. To men you possess the added charm of experience; you have learnt the lesson of the work. We do not look at men with the dream eyes of youth. You know them to be human, with faults like yourseit."

Housewives' Exchange.

Make a strong lemonade, allowing five lemons and one cupful of sugar to one quart of water. Roll the lemons and slice them, letting the sugar stand Then, too, to make a success of it, an in-on the lemons for an hour before adding the water. Structor in Sunday school singing ought to To every quart of lemonade allow one quart of ginger ale. Put both together into a punch bowl or big pitcher, in which is a piece of ice. Have a number of sprays of mint and bruise the stems and lower leaves between the fingers, so as to bring out the flavor of the plant. Put these sprays into the punch half an hour before serving. This temperance drink is a most delightful summer beverage, and may be used at any social function, such as an afternoon tea, piazza party, etc. It is particularly adapted for picnics, fêtes and bazaars where the sterner sex is represented. All men like mint, and when the thirsty are served from a punchbowl made out of a block of ice hollowed out and containing the ice cold refreshment, with its commingling of lemon acidity, tang of ginger and elusive flavor of mint, it is most palatable and piquant. ber of sprays of mint and bruise the stems and

EGG CHOCOLATE.

One or two eggs, yolk and white beaten separately, in one quart of milk heated in a double boiler Put in a saucepan two ounces of plain chocolate shaved; three tablespoonfuls of sugar and two tablespoonfuls of boiling water. Stir this over a hot fire until it is smooth and glossy. Then add the chocolate to the bolling hot milk and egg. Beat it thoroughly with an egg beater and serve with it theroughly with all the control of the one teaspoonful of whipped cream on top of the chocolate in each cup.

A particularly nourishing drink, this recipe may chocolate in each cup.

A particularly nourishing drink, this recipe may be made with either cocoa or chocolate (using two tablespoonfuls of cocoa in place of the chocolate), as both are delicious. The former is preferable, however, it being less heavy than chocolate, the egg adding to the richness. Containing in abundance the food elements most needful for the nutriment of the body, it is not alone a delectable temperance drink, but food as well, especially, for the delicate and sgcd. Miss HELEN C. JOHNSON.

NO. 127 West 16th-st., New-York.

What a halo of romance clings to the name raspberry vinegar, as housewives of a past generation used to call it! On a dull, sultry day in midsummer, when you feel as if life were not worth living, perhaps some charming old lady with a snow white cap and silvery hair will treat you to this most refreshing drink, and remark with pride that the recipe has been handed down in her fam-ily for several generations. "This is just the way

my mother used to make it," she will tell you. Human nature is not so animalistic in regard to appetite as some persons would have us believe. It is not purely and entirely because certain dishes appeal to the physical sense of taste that we like them. It is often due in part to an agreeable as-sociation connected with them. Almost everything, one remembers, tasted good in childhood. "Mother was perhaps no better cook than any one else, but it was because she made the dish or because in those happy, irresponsible days we had no cares to take away our appetites that we liked it so well. Raspberry shrub, like many other good recipes, has the stamp of "old timeness" and tradition. Around a certain friendly fireside this drink was regularly served. "Can anything be more de-licious?" was always the verdict passed upon it by guests, and in that homelike circle there was fact, we overdo the bell and flower business.

"We are so anxious to get down to the children's level that not infrequently we get below it—and they know it. Particularly in music, it is surprising how keen their perceptions are. After a certain amount of training a boy choir will rebel against singing what the congregation, with its lack of musical standards, is still perfectly content to go on singing.

"The idea in Sunday school singing at present seems to be to please the children, just as the idea with the church organist is to please the congregation. But apply this idea to the sermon and where are you? And although fairy stories are much more entertaining than the catechism, it is the catechism and not the fairy tales that no formality of any kind. A guest never hesitated

summer drinks are looked upon with disgust by the masculine portion of the family, because they are so apt to be "sweetish" and insipld.

To make shrub as Mrs. G. made it, select only the best of blackcap raspberries. If you wish enough to last throughout the summer, use twelve quarts of berries. Four them over—enough to just cover them—the best cider vinegar. Let the fruit stand in the vinegar for thirty-six hours. Then strain the liquid from the fruit through a cheesecloth strainer. Squeeze hard to extract every particle of juice. Add a pound of sugar to every pint of juice and boil just five minutes in a porcelain lined kettle. Then bottle and seal tightly to prevent spoiling. When you wish to serve add to every glassful of ice water or very cold water fif you do not believe in ice) two tablespoonfuls of the shrub or syrup. Mrs. G. always filled up the bottom of each glass with crushed ice.

Manhattan. unfortunate family in Minnesota; also the woman l with cancer; Miss Barney sends old linen; Annie H. Kemp, reading matter to pass on to an invalid; a package of reading was left at the office without a name; Mrs. Sauvage, of Newark, has contributed clothing and underwear for a needy case in Manhattan; a contribution of current maga-

MORE TEMPERANCE DRINKS.

Switchel.-Take a cup of molasses, a large teaspoonful of ginger, vinegar enough to make it acid and about two quarts of water. Mix the molasses and ginger together and the vinegar and water. Place in a pitcher with a piece of ice. This is a very acceptable drink in warm summer af-

ernoons.

Excellent Lemonade. Take half a dozen lemons and three medium sized oranges. Roll them antil soft, and cut and squeeze the juice from them. Place the juice, also the halves of lemons and oranges, in a pitcher. Sweeten to taste, and add about fifteen glasses of feed water, or less, if it is liked stronker. If you are serving the lemonade from a punch bowl a few bananas, sliced, and strawberries halved help to make it more attractive.

Currant Beverage.—Take the juice of the currants just before it is ready to jell, add some sugar, just enough to keep from souring. Bottle and seal while hot. When wanted to drink take chipped ice, add three or four teaspoonfuls of currant juice, add sugar to taste, and fill glass with pure water. I find that invalids are particularly fond of this cooling drink when not too sweet. Peekskill, N. Y. E. D.

GINGER CRAK.

In reading the various formulas of summer drinks which have been submitted for publication. I am tempted to offer the following, which equals, if it does not excel, all other drinks that have been published for summer beverages. In my younger days, on a large farm, when the harvest time came and the crops of hay had to be cut and gathered in, the farmer would furnish a drink to the boys with which to slake their thirst and which gave great satisfaction. As it was made up to taste, it was tart, sweet and spicy. The formula is as follows: Fure cider vinegar, one cupful; sugar syrup, one supful; ground ginger, one tablespoonful; spring water, one gallon; yeast, sufficient, or half a cake compressed. Mix: let it stand in a warm place a day or two; cork tight, and keep in a cool place until wanted for use.

H. W. BILLINGTON.

case in Manhattan; a contribution of current maga-zines came by express from Owego, N. Y.; scrap pletures from Sarah E. Sayre, of Binghamion; three pairs of men's shoes from "Brooklyn"; a box of serviceable clothing from Mrs. Belknap, of Yonkers; a contribution for the Labrador box from "a friend" of Flatbush; reading matter from Mrs. E. Dodge, of Manhattan; scrap books, mono-grams and stamps from Judd E. and Kenneth De Forest Carpenter, and monograms from Mrs. Bell.



BOARDING VERSUS DOMESTIC LIFE FOR THE "REFINED POOR."

"Come right in." exclaimed the girl boarder to her friend who knocked at the door. "No, don't apologize for coming early. Glad to see you any time! The room will be habitable in five minutes; I only have to put this heavy wrapper in that box under the bed, and these papers in another box under the desk, and clean out my coffee pot, and put the cup and saucer up on the rack where they will cease to be useful and become ornamental, and throw on my couch cover"-

"Goodness!" said the guest, laughing, "What more? You said you liked boarding, to escape the housework imposed upon a one-maid family, but it seems to me you haven't escaped it after all." "Oh, yes; this is all done in a few minutes, after the real work has been done by the maid, and I know there is no danger of having to do without service altogether. There is a world of ease in

"But you have to be so terribly orderly," sighed

Prize of \$25 for a Story.

Here is an opportunity for young people with a talent for story writing to earn some money. The Tribune proposes to give a prize of \$25 for the best juvenile story written by a pupil in a high or a normal school and to pay space rates for all other stories that are considered worthy of publication. Competitors may choose any subject they like, provided their stories are original. They may write animal or nature stories, fairy stories, historical stories, stories of adventure, stories of school life or vacation, true stories or fictitious ones-in short, anything they like, so long as they observe the

(1) Competitors must be pupils of a high or a normal school. (2) Stories must not contain more than one thousand words.

(3) They must be written on one side of the paper only.

(4) They must be mailed early enough to reach the Tribune office on June 15. (5) The name and address of the writer and the name and number of the school must appear at the top of the first sheet of each story.

The prize winner's name, with number or name of school, will be announced as soon as possible after the close of the contest. Address "Prize Story Competition," Children's Department, New-York Tribune, New-York City.

Things Odd and Interesting.

KILLS FOXES WITH DYNAMITE.

Augustus A. Anderson, of New-York, employed two men to destroy a family of foxes which had killed over \$100 worth of choice ducks on his estate, near Greenwich, Conn. One fox was shot, another killed by dogs and three young foxes were blown up in their den with dynamite. The huntsmen in that vicinity feel that Mr. Anderson has beaten the record of the redoubtable Brigadler Gerard.

NO PASS FOR THE CAT.

Mr. Mandel Sener, of the Baltimore and Ohio Railroad, the other received a request from the editor of a financial paper in New-York an annual pass over the road for a cat. The rean annual pass over the role of the was no ordinary animal and could do lots of tricks. As the company does not issue annuals to animals, and only sometimes issues a permit one way for a cat's passage on a passenger train, Mr. Sener was obliged to refuse the request.—(Exchange.

BULLET IN LIFE OF SECRETARY STANTON died; Mary E. Roberts, of Brooklyn, \$1, and some unknown friend left \$1 at the office to help defray funeral expenses.

Two copies of the new life of Secretary Stanton, head of the War Department from 1862 to 1869, were recently sent by the publishers to the Librarian of Congress for copyright purposes. when the package was received as forwarded by express it was found that a bullet had been fired into it, penetrating one of the books just below the title. Portions of the lead were found in the volume at page 373. As it had been badly damaged, it was returned to the publishers with a request to forward a perfect copy.

The book is entitled "Edwin McMasters Stanton" The book is entitled "Edwin McMasters Stanton" and is a biography, written by Frank Abial Flower, and the bullet, from some unexplained source, entered the back of the volume and tore the leaves from page 122 to 373. A portrait of President Lincoln and one of General Lee were damaged. The work naturally contained an account of the fatal bullet which struck down Lincoln when Stanton was at the head of the War Department, and the efforts of the latter to find who fired it and bring the assassin to justice. It is regarded as a singular coincidence that a copy of such a book should have a mysterious bullet in it when sent to Washington. One theory is that the express package was in a train wreck in which a box of cartridges was exploded, and another is that a train robber fired the missile which damaged it. helped through three months of sickness and absolute want, and is now self-supporting again; money was lent to one family whose pride would allow them to accept aid on no other terms. The money was paid back with grateful thanks, and the recipients are eager to do their part in passing on kindness to others. Seventy-two parcels of silk pieces went to aged 'shut-ins'; eleven large parcels of books to friends in the Tennessee mountains; one package of books to a colored school; four packages of general reading to out of town Sunshiners to 'pass on'; seven parcels of pretty salable articles to other branches for Sunshine sales, and laces were sold to supply an old lady with pin money. One family was carried through seven weeks' illness of the father, rent was pald, etc., and when he returned to work he brought me money to be used for some one else in need. We helped to place a woman in a hospital, visited her during the nine weeks of her illness, and took fruit, flowers, delicaces and reading matter as rays of sunshine for her. Thanksgiving dinners were provided for five families of thirty-seven people; fifteen tons of coal were distributed in ton and half ton lots; eight families received Christmas dinners and four families were supplied with groceries during the entire cold weather. In February we gave a scholarship-\$50—to the Pascal Institute branch for a girl to learn dressmaking. A Long Island member, who sent her check each month during the school year to provide school supplies for an art student, provided shoulder braces for a child in the hospital. Two barrels of books went to Guthrie Cottage, in the Klondike, and the members helped to fill a barrel with dry groceries for a poor minister's family in North Carolina; 2.114 old garments were 'passed on' 63 second hand ones and 23 new ones were sold to working people; bedding went to several families; money, table linen, etc., to a woman in New-Jersey who is trying to maintain herself after two years (liness in a hospital. From the Easter apron sale from a ca

A CURIOUS POTATO.

A curious potato from Uruguay has been introduced into France by M. Labergerie, and a report duced into France by M. Labergerie, and a report has been made upon it to the Academy of Science. It is a species of wild potato which grows where there is pienty of moisture, while the ordinary potato does better in dry soil. The species which M. Labergerie is cultivating is known as the solanum Commetani, and will yield more than 90,000 pounds an acre on ground which suits it.

THE FIRST BAYONET. The bayonet was invented in 1223 by a woman of Bayonne, and the use of this weapon was at first strongly reprobated by military authorities. The

first battle in which a bayonet charge decided the fate of the day was that at Neerwinden, in 1898. THE FIRST YACHT RACE.

Such a contest as that which has just ended would have seemed a wild dream of romance to King Charles II when he took a leading part in the first recorded yacht race. "I sailed this me ing," says Evelyn on October 1, 1661, "with his ing," says Evelyn on October 1, 1861, "with his majesty in one of his yachts (or pleasure boats), vessels not known among us till the Dutch East India Company presented that curious piece to the king; being very excellent sailing vessels. It was on a wager between his other new pleasure boat, built frigate-like, and one of the Duke of York's; the wager flot, the race from Greenwich to Gravesend and back. The king lost it going, the wind being contrary, but saved stakes in returning. There were divers noble persons on board, his majesty sometimes steering himself."

Yacht, "a word new to England in 1660, is Dutch from "lagten" (to hunt, to speed), connected with our "go." (Exchange.

CALN WAVES BY BOMBARDMENT.

Shells filled with oil, intended to calm a stormy sea when fired into it, have been invented in France. The effect of a film of oil in reducing the size of waves is well known, but in the case of a moving vessel it is difficult to reach those in front, among which the ship's progress will soon bring it. Wooden shells are now used, which break when they strike the water, allowing the oil to distribute evenly over the sea ahead of the ship.

THE TRAIL.

[Ballad That Won Lewis and Clark Priza] The call comes, strong and insistent, Out of the West, oh, hark! "Follow through hall and sun the trail Biazed by Lewis and Clark!"

On with the blanket and saddle, Ride like the devil possessed. Swift on the way, night and day. Hit the trail to the West.

Sting of the wind in our faces, Crunching of hoofs on sand— Whate'er betile, pause not, but ride Straight to the promised land.

Whiteness of sails on the ocean, Gleaming of gold in the hills, Glory of grain on the harvest wain, Curling of smoke from the mills,

Off with the saddle and blanket, Kindle our hearthfires' spark— Here's all hail to the westward tradl Blazed by Lewis and Clark!

-Office A. A. Lindston

everything, but it's quite another to have to put everything in its place without even an interval of comfortable prograstination. I don't know what a careless thing like me would do."

"Well, it was very hard at first," admitted the Which seat will you have, hostess. "There! couch or rocker? It was hard to stow in my belongings and my long self into the bargain. I was afraid I should have to remain permanently folded up! But I've managed at last to shove everything into place and straighten out. I'll tell you honestly, however, that I do miss my big room home, and the family life that was rendered so trying by the 'domestic problem.' Yet on the whole I prefer this independence, and the ease of solitude." "I shouldn't," was the reply, "but I understand

your point of view. I wonder if there is any way of living that is really comfortable, unless one is

a millionaire."

"A millionaire! Oh they are the last to be comfortable. Think of the weight of responsibility, not to speak of the horrors of a strenudied eight years ago, leaving her to live alone. Those sending greetings will please inclose a stamp for reply. Miss Poucher will think it a pleasure to thank personally those who remember her, but she does not always have stamps, and for "shutins" it is not always easy to obtain them. ous social life. Think of the morning mail alone-several pounds of letters, about a hundred of them being pathetic appeals for help to which you can't respond, nor even investigate, not being om-And a retinue of servants would be almost as hard to manage as a single maid of all

"I don't think so," persisted her friend. "If you

almost as hard to manage as a single maid of all work."

"I don't think so," persisted her friend. "If you can't be care free with unlimited resources, it's your own fault. It has always been my theory that the only people who are really care free are millionalres and tramps."

"I think you're wrong about both," laughed the girl boarder, "but I'm trying to prove it by getting as near to being a tramp as possible. But, seriously, Mary, there are disadvantages in every way of living, if you choose to consider them. Home life has its heavier trials and its deeper compensations. Every one realizes the trials of this kind of life, but as a rule they don't do justice to its compensations. There is something stimulating in daily contact of an almost intimate kind with one's fellow creatures outside the home circle, even if nine-tenths of them are common-place beings. There is always the tenth one who isn't quite commonplace. And the opportunities are endless for those little helps that have a greater value than we realize. There are opportunities for friendships, too, once in a while, friendships that develop in a sort of hothouse atmosphere, but often last through life. Strange to say, one of the best friendships I ever had was formed in that way, during a transient stay in a strange city. Who is it says, 'Your own will come to you'? That was a case in point."

"There's one thing I've often thought of in boarding," said the guest, "and that is, there are so many lonely people. We don't realize that in our households, where we are never lonely unless we're uncongenial. But the People who actually live alone always appeal to me."

"Perhaps they like it," said the hostess. "I do, on the whole, though there are hours when one has sharp attacks of the 'solitary blues.' I think the lonely men are the most to be pitied. A woman can always make a niche for herself, and she can always make a niche for herself, and she can always men seem to me exceptionally forlorn, in spite of their brave pretence at irrepressible joility." cheer work for a long time for this family. She now needs a little help in supplying clothing for the girl, thirteen years old, but large for her age. A lightweight jacket and some wash dresses are needed. A box of nowers, years and white-the Subsame colors—also peonies, came by express on Saturday from Miss Lord, of Orange, N. J., and another box, the gift of Passaic Branch No. 1, was filled with roses, ferns, peonies and daisles.

SHORT HOUSEHOLD TALKS.

Dressed and Seasoned Cold Meats to Serve in Summer.

There are so many delicious ways of preparing cold ment for luncheons, country suppers and picnics that it is not necessary to serve the unsavory slices of cold roast meat so often found on the average table. When, however, a plain cold roast is served, whether beef, mutton or lamb, it should be accompanied by a savory sauce, or at least a catchup. Of course, when the meat has been spiced and dreesed in an appetizing manner this is not necessary. Unlike roast beef, a beef a la mode is just as good when cold as when hot. The rich seasonings make it appetizing in either form. Corned heef, of course, is better cold than hot. It should always be pressed and cooled in the liquid in which it was cooked. Boiled ham, boiled tongue and other meats that are to be served cold should also always be allowed to stand overnight, or until cold, in their liquor. This will improve the flavor. PRESSED CORNED BEEF.

When selecting a piece of corned beef for press ing, choose the brisket. It is cheaper and better than the rump, which is free from bone and fat and therefore somewhat dry and flavoriess. The meat lying near a bone is always sweet, and when surrounded by fat is tender. If the meat has a strong flavor of salt put it into cold water and slowly bring it to the boiling point, skimming it as soon as it begins to boil. If, however, the meat is somewhat fresh, put it immediately into boiling water and quickly bring it to the boiling point again; then skim it and, of course, simmer it very gently. A piece of beef weighing nine or ten pounds will require about six hours' slow

If a regular corned beef press is not at hand a gallon crock can be set on the meat and then filled with stones or bricks. Some of the women use irons. Be careful, then, that not a drop of liquor gets inside the crock. Although this arrangement will do, a regular press is better. When the meat and liquor around it are perfectly cold skim off the fat that has risen and formed a hard cake over the top. Take out the meat, remove the bones if you did not do so when putting it in the press. Before serving trim off extra fat and cut the meat into thin, neat slices. It is said that mutten also is excellent corned.

This makes an ornamental dish. Lard a tender piece of beef with strips of pork and raw ham, ten stew it down very slowly in a richly seasoned

the other. "It's one thing to have a place for stock for four or five hours. After taking it from the stove allow it to cool over night in its liquor.
Then drain and trim it carefully before serving. The streaks of ham and pork running through it are said to add to its appearance. There are many other cold dressed meats that

are excellent for luncheons, suppers and picnics, such as veal loaf, braized or jellied, tongues and potted meats of various kinds, for which the rules have all been printed in these columns. POTTED MEATS.

In regard to potted meats, a few suggestions may not be amiss.

Veal and tongue are very good when potted together, half and half. They may be put up in irregular layers. Veal and ham may also be used together. These mixtures, however, do not keep long.

long.

One excellent housewife when she pots chicken adds a cup of minced ham to every quart of chicken used. Four tablespoonfuls of butter should be used to this amount of chicken. A plain boiled tongue when potted does not require so much butter—a tablespoonful is sufficient. Ham needs no butter, as it is always somewhat greasy. All potted ments should be sliced when very cold. Slip them out of their jars and then cut them into waterlike nieces.

JELLIED MEATS.

A dainty cold meat of some kind served in jelly is always attractive. Aspio or meat jelly by itself is not especially appetizing, but it adds greatly to any meat served with it. The meat used should be boned, seasoned and cooked until it is very tender. A breast of veal stuffed and jellied is especially good. After boning this piece of meat and removing the superfluous fat, stuff it with a good dressing prepared from equal parts of minced veal and bread crumbs and seasoned with a little parsiey, onton juice, pepper and salt; mix the stuffing together, adding a good sized piece of butter and spread it over the meat. Roll up the meat with the stuffing inside, and when it is formed into a smooth, compact mass, brown it in a little hot melted butter. Being careful not to let it burn. When it has been browning for five or ten minutes and looks rich, add two cups of boiling water and season it well with sait and pepper; cover it carefully and allow it to simmer until thoroughly done.

The meat may then be taken up and covered with the jelly.

This jelly should have been prepared the day before. Use the bones of the breast, as well as a knuckle of veal. Break the bones, so that they will take up as little space as possible. Cover with about two scant quarts of water, and simmer for three hours. Add a small onion, a table-speciful of usariev, a piece of celary, a piece of be boned, seasoned and cooked until it is very ten-

will take up as little space as possible. Cover with about two scant quarts of water, and simmer for three hours. Add a small onion, a table-spoonful of parsiey, a plece of celery, a plece of carrot, half a blade of mace, a bay leaf and three or four cloves. Then cook three or four hours longer, or until reduced one-half. The stock should simmer, but if it has accidentally boiled faster than it should have done and has become properly reduced, take it up sconer. When done, strain it into a deep bowl. Let it stand over night and in the morning it will be a thick felly. Then skim off all fat. Add to it the gravy the veal was cooked in, and break into it the whites and shells of an egg or two. Set all in a saucepan over the fire and boll it rapidly for a moment. The impurities in it will then appear on top, in a froth, with egg whites. The stock beneath should then be perfectly clear. Now, strain the jelly. Place the mould the meat is to be formed in, in a bed of crushed ice, to become thoroughly the bottom. When it is firm and hard put the meat in, and then pour the rest of the stock over and around the meat, in all directions. Leave the mould of meat and jelly on or near the ice until very firm and hard. Then turn it out on a pretty platter, and serve. Breast of veal prepared in the dove manner is delicious simply served hot, without the addition of the jelly.

FLOWERS AS FOOD,

The flower best suited to the Chinese palate, and the one which is served with almost every elaborate Chinese dinner, is the chrysanthemum. The rate Chinese dinner, is the chrysantaemum. The flower has a peculiar flavor and requires a taste educated by many trials before it can be fully appreciated; but Chinese spicures, and a few New Yorkers who enjoy Chinese foods, frequently pay fancy prices for chrysanthemums, which they take to the Chinese cheft to have prepared for them. The old fashioned nasturtium the rose and the violet seem to please the American tasta however. For a luncheon an element of interest is always added by introducing the chains dish at table. The flower desserts are particularly adapted for lunch-cons because of the blossoms' beauty and fragrance, as well as the novelty of preparing them for food. To make the dessert, or the "blossom delight," as some enthusiasts call it, first stir a thin batter of some enthusiasts call it, first stir a thin batter of some enthusiasts call it, first stir a thin batter of segs and flour. This should be brought in from the kitchen already prepared. The flowers, throughly washed, should be arranged in a glass vase on the sideboard. Have the chains dish ready, half filled with oil, smoking hot. Pluck the petals from the flowers, stir briskly into the batter, then dip cut in very small portions and drop fato the oil. The fritters puff up immediately, and if tuken out quickly they retain the color of the flower from which they are made. When removed from the oil they should be placed for a moment on absorbent paper before being dusted with powdered sugar and passed to the waiting guests, who are more than anxious to sample the new idea. The thry wafers, which are crisp and dainty, are good substitutes for the inevitable champagne waiters in serving loss of any kind.—(Leslie's Monthly. flower has a peculiar flavor and requires a taste



